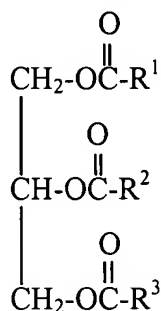


What is claimed is:

1. An acid beverage composition, comprising;
- (A) a hydrated protein stabilizing agent;
- (B) a protein material;
- (C) a triglyceride comprising a vegetable oil triglyceride, a genetically modified vegetable oil triglyceride or a synthetic triglyceride oil of the formula



wherein  $\text{R}^1$ ,  $\text{R}^2$  and  $\text{R}^3$  are aliphatic groups and contain from about 7 up to about 23 carbon atoms; and

- (D) a flavoring material comprising a fruit juice, a vegetable juice, glucono delta lactone, phosphoric acid or the sodium salts or acids of citric acid, malic acid, tartaric acid, lactic acid and, ascorbic acid;
- wherein the acid beverage composition has a pH of from 3.0 to 4.5.

2. The composition of claim 1 wherein the protein stabilizing agent (A) comprises a hydrocolloid.

3. The composition of claim 2 wherein the hydrocolloid comprises alginate, microcrystalline cellulose, jellan gum, tara gum, carrageenan, guar gum, locust bean gum, xanthan gum, cellulose gum and pectin.

4. The composition of claim 1 wherein the protein stabilizing agent (A) is a high methoxyl pectin.

1 5. The composition of claim 1 wherein the pH of the protein stabilizing agent  
2 (A) is from 2.0-5.5.

1 6. The composition of claim 1 wherein the protein material (B) comprises a  
2 soybean protein material, casein, whey protein, wheat gluten or zein.

1 7. The composition of claim 6 wherein the soybean protein material comprises a  
2 soy flour, soy concentrate or soy protein isolate.

1 8. The composition of claim 3 wherein the soybean protein material comprises a  
2 soy protein isolate.

1 9. The composition of claim 1 wherein the protein material (B) comprises a  
2 hydrolyzed protein material or a non-hydrolyzed protein material.

1 10. The composition of claim 9 wherein the protein material (B) comprises a  
2 hydrolyzed protein material.

1 11. The composition of claim 1 wherein within (B) the slurry has a solids content  
2 of from 1-10% by weight.

1 12. The composition of claim 1 wherein within (B) the slurry has a solids content  
2 of from 1-7% by weight.

1 13. The composition of claim 1 wherein within (B) the slurry has a solids content  
2 of from 1-6% by weight.

1 14. The composition of claim 1 wherein the triglyceride comprises a vegetable oil  
2 triglyceride or a genetically modified vegetable oil triglyceride.

- 1 15. The composition of claim 1 wherein the synthetic triglyceride oil is an ester of  
2 at least one straight chain fatty acid and glycerol.
- 1 16. The composition of claim 15 wherein the fatty acid is oleic acid.
- 1 17. The composition of claim 14 wherein the vegetable oil triglyceride comprises  
2 peanut oil, soybean oil, corn oil, olive oil, sunflower oil and rapeseed oil.
- 1 18. The composition of claim 14 wherein within the genetically modified  
2 vegetable oil,  $R^1$ ,  $R^2$  and  $R^3$  have at least a 60 percent monounsaturated character.
- 1 19. The composition of claim 18 wherein the monounsaturated character is an  
2 oleic acid fatty acid residue.
- 1 20. The composition of claim 18 wherein the genetically modified vegetable oil  
2 comprises a genetically modified peanut oil, a genetically modified soybean oil, a  
3 genetically modified corn oil or a genetically modified sunflower oil.
- 1 21. The composition of claim 18 wherein the genetically modified vegetable oil  
2 has an oleic acid moiety:linoleic acid moiety of from about 2 up to about 90.
- 1 22. The composition of claim 1 wherein the pH of the acid beverage composition  
2 is from 3.2-4.0.
- 1 23. The composition of claim 1 wherein the pH of the acid beverage composition  
2 is from 3.6-3.8.
- 1 24. A process for preparing a stable suspension of a protein material in an acid  
2 beverage, comprising;  
3 combining a first portion of  
4 (A) a protein stabilizing agent with

5 (B) an aqueous mixture of a hydrated protein material and a basic salt to  
6 form blend (I);

7 adding to blend (I)

8 (C) a triglyceride comprising a vegetable oil triglyceride, a genetically  
9 modified vegetable oil triglyceride or a synthetic triglyceride oil of the formula



16 wherein  $\text{R}^1$ ,  $\text{R}^2$  and  $\text{R}^3$  are aliphatic groups and contain from about 7 up to about 23  
17 carbon atoms; followed by homogenization to form blend (II);

18 hydrating a second portion of a protein stabilizing agent and combining with

19 (D) a flavoring material to form blend (III); and

20 combining blend (II) and blend (III) to form a blend; and

21 pasteurizing and homogenizing the blend;

22 wherein the acid beverage composition has a pH of from 3.0 to 4.5.

1 25. The process of claim 24 wherein the protein stabilizing agent (A) comprises a  
2 hydrocolloid.

1 26. The process of claim 25 wherein the hydrocolloid comprises alginate,  
2 microcrystalline cellulose, jellan gum, tara gum, carrageenan, guar gum, locust bean  
3 gum, xanthan gum, cellulose gum and pectin.

1 27. The process of claim 24 wherein the protein stabilizing agent (A) is a high  
2 methoxyl pectin.

1 28. The process of claim 24 wherein the pH of the protein stabilizing agent (A) is  
2 from 2.0-5.5.

- 1 29. The process of claim 24 wherein the protein material (B) comprises a soybean  
2 protein material, casein, whey protein, wheat gluten or zein.
- 1 30. The process of claim 29 wherein the soybean protein material comprises a soy  
2 flour, soy concentrate or soy protein isolate.
- 1 31. The process of claim 29 wherein the soybean protein material comprises a soy  
2 protein isolate.
- 1 32. The process of claim 24 wherein the protein material (B) comprises a  
2 hydrolyzed protein material or a non-hydrolyzed protein material.
- 1 33. The process of claim 32 wherein the protein material (B) comprises a  
2 hydrolyzed protein material.
- 1 34. The process of claim 24 wherein within (B) the slurry has a solids content of  
2 from 1-10% by weight.
- 1 35. The process of claim 24 wherein within (B) the slurry has a solids content of  
2 from 1-7% by weight.
- 1 36. The process of claim 24 wherein within (B) the slurry has a solids content of  
2 from 1-6% by weight.
- 1 37. The process of claim 24 wherein the triglyceride comprises a vegetable oil  
2 triglyceride or a genetically modified vegetable oil triglyceride.
- 1 38. The process of claim 24 wherein the synthetic triglyceride oil is an ester of at  
2 least one straight chain fatty acid and glycerol.
- 1 39. The process of claim 38 wherein the fatty acid is oleic acid.

- 1 40. The process of claim 37 wherein the vegetable oil triglyceride comprises  
2 peanut oil, soybean oil, corn oil, olive oil, sunflower oil and rapeseed oil.
- 1 41. The process of claim 37 wherein within the genetically modified vegetable  
2 oil, R<sup>1</sup>, R<sup>2</sup> and R<sup>3</sup> have at least a 60 percent monounsaturated character.
- 1 42. The process of claim 41 wherein the monounsaturated character is an oleic  
2 acid fatty acid residue.
- 1 43. The process of claim 41 wherein the genetically modified vegetable oil  
2 comprises a genetically modified peanut oil, a genetically modified soybean oil, a  
3 genetically modified corn oil or a genetically modified sunflower oil.
- 1 44. The process of claim 24 wherein the genetically modified vegetable oil has an  
2 oleic acid moiety:linoleic acid moiety of from about 2 up to about 90.
- 1 45. The process of claim 24 wherein the pH of the acid beverage process is from  
2 3.2-4.0.
- 1 46. The process of claim 24 wherein the pH of the acid beverage process is from  
2 3.6-3.8.
- 1 47. The process of claim 24 wherein the basic salt is present in an amount  
2 sufficient so that (B) has a pH of from 7.0 to 8.0.
- 1 48. The process of claim 24 wherein the basic salt is present in an amount  
2 sufficient so that (B) has a pH of from 7.3 to 7.7.
- 1 49. The process of claim 24 wherein the basic salt is selected from the group  
2 consisting of sodium citrate, sodium malate, sodium lactate and sodium formate.

- 1 50. The process of claim 24 wherein the basic salt is sodium citrate.
- 1 51. The process of claim 24 wherein within blend (I), the first portion of (A):100  
2 (B) is from 0.1-0.4:100.
- 1 52. The process of claim 24 wherein within blend (II), the weight ratio of  
2 (C):blend (I) is from 3-15:85-97.
- 1 53. The process of claim 24 wherein within blend (III), the weight ratio of the  
2 second portion of hydrated (A):(D) is from 50-90:10-50.
- 1 54. The process of claim 24 wherein within the blend, the weight ratio of blend  
2 (III):blend (II) is from 35-50:50-65.